# INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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## PROGRESS ON N.C.A. BUILDING PLANS

### Eastern Subcommittee to Consider Selection of Architect; Western Building Purchased and Architects are Appointed

THE Eastern Building Subcommittee of the N.C.A. Buildings Committee is active in consideration of the employment of an architect to draft plans for the proposed new Administrative and Laboratory building in Washington, and will meet for that purpose August 4 and 5 in the New York City office of Chairman Harold J. Humphrey. The Western Building Subcommittee, after study and consultation with a number of architects, has selected the San Francisco firm of Wurster, Bernardi & Emmons to prepare plans and estimates for conversion of the building at Pine and Steiner Streets, in San Francisco, recently purchased by the Association, under authority granted at the May meeting of the N.C.A. Board of Directors.

#### The West Coast Building

This building, which was described to the Administrative Council and Board of Directors by Chairman H. E. Gray of the Western Subcommittee, is a three-story and full basement steel-framed brick structure, with reinforced concrete floors. Built as a telephone exchange, it is now in use by the Home Service Division of the San Francisco Red Cross organization. Of institutional design, it has full windows on three sides. The building size is 62½ by 100 feet, with a gross floor area of approximately 25,000 square feet, and a net usable floor area of 22,554 square feet. The building is located directly west of the San Francisco business and financial district, one block south of California Street and about 1½ miles west from the principal hotels. Outside of the congested business district, it is readily accessible by automobile or public transportation. Settlement for the purchase of this building at a price of $75,000 was completed on July 9.

The Berkeley property, purchase of which was announced last September, will be retained until a full exploration and determination of the usability of the (See *N.C.A. Building Plans*, page 278)

## TIME SCHEDULE FOR 1949 CONVENTION

### Tentative Schedule Provides Generous Allotment of Time for Sales Conferences between Canners, Brokers and Customers

WITH further development of plans and arrangements by several of the participating trade associations, it is possible to indicate the following tentative time-schedule of conferences, meetings, and other events proposed to be held at the Canners Convention in Atlantic City, January 14 to 20, 1949.

It will be apparent, in the following day-by-day calendar, that ample time is provided throughout the Convention period, and particularly during the first three days, for canners to hold conferences with their brokers and customers:

#### Friday, January 14

Members of the National Canners Association, of the Canning Machinery & Supplies Association, canned food brokers and distributors will arrive at Atlantic City. Members of the National-American Wholesale Grocers Association, whose convention starts January 11, will be winding up their official program sessions, but the grocers of that organization who normally do canned food business will remain for canner conferences. Other wholesale grocers (members of the U. S. Wholesale Grocers Association, and others) will arrive for the same purpose, as will the members of the National Association of Food Chains and the Super Market Institute.

The N.C.A. has assured members of the National Association of Frozen Food Packers, National Kraut Packers Association, National Preservers Association and the National Pickle Packers Association of sufficient accommodations for the Convention period, January 14 to 20. A number of the membership of these four commodity groups will be at the Convention automatically by virtue of the fact that they hold membership also in N.C.A.

The first day of the Convention accordingly can be devoted almost exclusively to sales conferences with brokers and customers by all those

in attendance. That afternoon a joint canner-wholesaler session will be conducted by NAWGA as a finale to their official program, and some of the N.C.A. Committee meetings also will take place.

#### Saturday, January 15

On this day, also, the time will be open for sales conferences. The machinery exhibit will start in the morning and N.C.A. Administrative Council and others of the N.C.A. Committees will meet.

#### Sunday, January 16

Available for sales conferences. The N.C.A. Board of Directors will meet all day. The machinery exhibit will be running. The Secretary's dinner for State Secretaries will be held that evening and, although official announcement has not been made yet, the Old Guard Banquet presumably will be held that evening also.

#### Monday, January 17

The opening session of the N.C.A. program will be held in the morning, with speakers and details to be announced. Probably the N.C.A. Fisheries Conference will be scheduled that afternoon as well as the first of two Raw Products Conferences. The machinery exhibit will be closed in the morning while the annual meeting of C.M.&S.A. is held, but open in the afternoon, and the C.M.&S.A. officers and directors are considering the possibility of an evening showing of the exhibit to compensate for having been closed in the morning. It is presumed that the Young Guard Banquet also will be held that night, although official announcement has not been made.

#### Tuesday, January 18

The second general session of the N.C.A. is scheduled for the morning, and it has been proposed but not yet finalized that it be followed by luncheon in the meeting hall at which a name speaker will be featured. This session will be followed by the short closing session for installation of N.C.A. officers-elect. This would leave the balance of the afternoon open for sales conferences and other individual business of Convention delegates. Meantime, in the afternoon the technical conferences sponsored by the N.C.A. Laboratories, and the second of the Raw Products Conferences will be in session. The machinery exhibit will be open all day and a special entertainment feature for Tuesday evening is being arranged, to be announced later.

#### Wednesday, January 19

Open for canner-customer conferences; final N.C.A. technical sessions morning and afternoon; machinery exhibit all day, closing at night.

#### Thursday, January 20

Final day of Convention. No program meetings scheduled. Open for sales conferences.

#### Other Plans of Machinery Men

The first press release to the canning trade publications by the C.M.&S.A. Publicity Committee, headed by Hal W. Johnston, was published in this week's issues. Headed with a picture made at Atlantic City showing N.C.A. Secretary Carlos Campbell discussing Convention plans with Machinery Secretary S. G. Gorsline and Machinery Vice-president Eugene A. Hildreth, it presented a number of details of the plans for making the exhibit and other features more attractive than ever before to canners at the Convention. The press release stated that all available floor space has been booked by 135 firms planning to make displays to canners. On all days of the exhibit, entertainment and special events will be offered. Prizes will be awarded and radio and stage shows to emanate from Convention Hall are being planned. C.M.&S.A. has chosen for its Convention slogan: "Keep in Line in '49." Their theme will point out that competition will be keener in 1949 and the accent will be placed on lower production costs, increased efficiency, and improved quality products.

#### Plans of Wholesale Grocers

As explained above, the official program of the National-American Wholesale Grocers Association, which this year will include a Grocery Distributor's Exhibit, starts January 11 and terminates on arrival of canners and other Convention delegates on January 14. Thus, as stated in a press release issued by Maurice Toulme, executive vice president, "From Tuesday, January 11, through Friday, January 14, wholesalers may give full attention to their own Convention activities, to their exhibit, and to visiting with other wholesalers and particularly with non-canner suppliers. *From Friday noon on*, canned foods will come to the fore, and, in addition to attending the joint canner-distributor program session that afternoon, wholesalers will have an opportunity to visit with canners starting Friday evening." NAWGA's Grocery Distributor's Exhibit, which will open January 11 and close January 14, and thus be terminated before opening of the C.M.&S.A. exhibit on Saturday, January 15, is an innovation in wholesale grocers convention plans. As explained by Mr. Toulme in the press release, it will be "a comprehensive exhibit of products handled by wholesale grocers and other grocery distributors or used in their operations."

# FISHERIES

## HOOVER COMMISSION APPOINTS FISHERIES CONSULTANT

### Suggestion Initiated by N.C.A. Is Carried Out in Naming of Dr. Lewis Radcliffe

The successful conclusion of the campaign to obtain the services of a recognized fisheries authority as an advisor in the Hoover Commission's study of the executive management of fisheries, initiated by the National Canners Association, was achieved last week with the appointment of Dr. Lewis Radcliffe as a consultant to the Natural Resources Committee studying fisheries for the Hoover Commission.

The N.C.A. Fishery Products Committee, at its meeting May 25, directed the Fishery Products Division to recommend to Herbert Hoover, Chairman of the Commission on the Organization of the Executive Branch of the Government, that a recognized fishery authority be appointed as a member of the Natural Resources Committee set up by the Commission to study the executive management of the nation's resources, including forestry, reclamation, hydro-electric power, mining and fisheries.

The campaign to obtain such an appointment was inaugurated by a letter to Mr. Hoover, pointing out the importance of the fisheries and the problems peculiar to that resource. It also stressed the fact that the Natural Resources Committee, while composed of seven outstanding men in the fields of reclamation, etc., did not have any member who possessed more than superficial knowledge of the fisheries. Copies of this letter to Mr. Hoover were then distributed to prac-

tically all national and local organizations, not only in the fish canning industry, but in other branches of the industry, as well as to all trade publications interested in the fishing or canning industry.

Almost without exception the trade press publicized the Association's recommendation and in some cases presented editorials supporting the recommendation. Practically every trade association approved the move and such groups as the Atlantic States Marine Fisheries Commission wrote letters to Mr. Hoover and to other members of the Commission approving and urging the recommendation. Although the names of several other qualified individuals were submitted to the Commission, the support of the recommendation of Dr. Radcliffe was practically unanimous throughout the canning industry and in many other industry branches.

Although the original recommendation had been directed to appointment of a member of the Natural Resources Committee, the Chairman of that Committee, former Governor Leslie A. Miller of Wyoming, felt that the appointment of a committee member would be impracticable since the Committee had substantially completed its work on the study of other resources and, instead, he suggested Dr. Radcliffe's appointment as a consultant. Governor Miller assured the N.C.A. Fishery Products Division that Dr. Radcliffe would have full access to all material relating to fisheries collected by the committee and would be accorded full opportunity to participate in all deliberations of the Committee on fisheries and related matters. Dr. Radcliffe has been participating in a meeting of the Committee at the Fairmont Hotel, San Francisco, from July 19 through 22. The next meeting of the Committee will take place in August in Washington, D. C., and he will again participate.

Dr. Radcliffe has been associated with fisheries for 41 years. For the past 15 years he has been Director of the Oyster Institute of North America. He is a member of the National Shellfisheries Association and a past president of that organization and also is connected with an association of sponge distributors. From 1907 to 1933 Dr. Radcliffe was employed by the Bureau of Fisheries in the Department of Commerce. From 1923 to 1933 he was Assistant Commissioner of that Bureau. He is a national vice president of the Izaak Walton League of America, Inc., and a member of numerous scientific and fisheries organizations.

# STANDARDS

## CITRUS GRADE STANDARDS

### Revisions Proposed by PMA for Canned Citrus Juices

Notice of proposed revision of the Standards for Grades of canned orange juice and canned blended grapefruit and orange juice was given by the Production and Marketing Administration in the *Federal Register* for July 21, 1948 and for canned grapefruit juice and tangerine juice in the *Register* for July 22, 1948. Those wishing to submit data, views or arguments for consideration in connection with the proposed revisions have until August 20 and 21, respectively, to do so. Such statements should be sent in quadruplicate to the Chief, Processed Products Standardization and Inspection Division, Fruit and Vegetable Branch, Production and Marketing Administration, United States Department of Agriculture, Washington 25, D. C.

The revisions are intended, the announcement states, to improve further the quality of these juices by changing the proportionate degree of sweetness to acidity.

The essential points of difference between the existing and proposed standards are as follows:

#### Canned Blended Grapefruit Juice and Orange Juice

The existing standard recommends that the blend contain not less than 40 percent orange juice. The proposal is to change this recommendation to not less than 50 percent, or in the case of oranges yielding light-colored juice, as much as 75 percent.

The definition of "sweetened" blend as that which tests not less than 13.5 degrees Brix has been eliminated in revision.

Under U. S. Grade A (Fancy), the maximum acidity is increased from 1.65 percent to 1.70 percent. A ratio of Brix value to acid of not less than 10 is set up. The present standard includes no such ratio, but defines "properly matured" fruit as that meeting the maturity requirements of the State in which the juice is declared to have been packed.

The changes under U. S. Grade C (Standard) consist in decreasing the minimum acid from 0.7 percent to 0.65 percent, eliminating the maximum acidity of 1.80 percent, and in requiring a ratio of Brix to acid of not less than 8.

#### Canned Orange Juice

As in the case of blend, the definition of "sweetened" juice has been dropped. In this standard it has previously been stated that orange juice may be considered "sweetened" if sugar has been added and the juice tests not less than 13.5 degrees Brix.

Under Grade A (Fancy), no change is made in the acidity limits, but it is proposed that the ratio of Brix to acid, minus the factor 1.5, be not less than 11, a new requirement.

In the case of Grade C (Standard) the minimum acidity is decreased from 0.65 percent to 0.60 percent, the maximum of 1.60 percent remaining unchanged. A Brix to acid ratio of not less than 9 is proposed for this grade.

#### Canned Grapefruit Juice

Here again the definition of "sweetened" juice has been eliminated.

Under Grade A (Fancy) the minimum acidity is decreased from 1.0 percent to 0.90 percent, and the Brix value is to be not less than 9 (present figure 6.6) times the acid value, minus the factor 1.5, nor more than 14 times the acid value (present figure 12).

Under Grade C (Standard), the Brix and acid minima are unchanged, but the ratio of Brix to acid is not less than 7. In the present standard the Brix must be not less than 5.83 times the acid value, minus the factor 0.55.

#### Canned Tangerine Juice

The definition of "sweetened" juice has been dropped here also.

Under Grade A (Fancy), the minimum acid has been decreased from 0.75 percent to 0.70 percent, and the Brix value is to be not less than 11 times the acid value, minus the factor 1.5, nor more than 18 times the acid value. No ratio is included in the present standard.

Under Grade C (Standard), the minimum acid drops from 0.65 percent to 0.60 percent, and the Brix acid ratio is not less than 9, again a new feature in this standard.

### Congress Convenes

**Pursuant to the recent Presidential Proclamation, Congress will reconvene on Monday July 26. On the opening day of the Special Session, a message from the President will be received giving the Chief Executive's recommended program for the extraordinary meeting of Congress. Preceding the call to order on Monday, House and Senate Republican leaders will hold a conference. After the President's message has been received, the Senate Republican Policy Committee, which under the Chairmanship of Senator Taft, controls the program of the Senate, will hold a meeting.**

# STATISTICS

## PEAS FOR PROCESSING

### BAE Report for July 15 Shows Indicated Production Less Than 1947

Production prospects for green peas declined slightly during the first two weeks of July and a total of 381,320 tons was indicated on July 15 for canning and freezing, according to the Bureau of Agricultural Economics. This indicated production is 13 percent less than the 1947 production of 436,800 tons but exceeds the 1937-46 average of 366,250 tons by about 4 percent.

The yield of 1,896 pounds per acre indicated on July 15 compares with 2,048 pounds for 1947 and 1,875 pounds, the 10-year average. Yield prospects became less promising in Wisconsin and Minnesota as the season advanced and were well below average on July 15. They also declined in Colorado and the Pacific Northwest. Slightly more favorable conditions near the end of the season in Utah, portions of Iowa and Illinois, and several Atlantic Coast States resulted in better yields than were expected earlier in the season but failed to fully offset declines in Minnesota, Wisconsin and the Northwest.

The following table shows the 1947 and 1948 acreage and production with comparisons by States:

| State | —Acreage— Harvested 1947* | For harvest 1948 | —Production— 1947 revised | Indicated 1948 |
|---|---|---|---|---|
| | *Acres* | *Acres* | *Tons (shelled)* | |
| Maine | *6,580 | 6,200 | *4,340 | 5,270 |
| N. Y. | 19,900 | 34,500 | 15,820 | 34,500 |
| N. J. | 4,600 | 4,300 | 3,680 | 5,380 |
| Pa. | 15,300 | 11,000 | 16,600 | 15,400 |
| Ohio | 2,700 | 2,500 | 1,510 | 1,750 |
| Ind. | 3,200 | 4,500 | 2,400 | 2,700 |
| Ill. | 17,900 | 20,400 | 22,910 | 24,480 |
| Mich. | 7,000 | 7,600 | 3,850 | 6,460 |
| Wis. | 136,500 | 122,700 | 144,010 | 85,890 |
| Minn. | 42,700 | 45,000 | 40,350 | 38,020 |
| Iowa | 3,800 | 2,100 | 2,090 | 2,000 |
| Md. | 11,400 | 6,700 | 9,920 | 7,370 |
| Del. | 1,600 | 1,400 | 860 | 1,330 |
| Va. | 2,000 | 1,700 | 980 | 1,190 |
| Idaho | 11,600 | 10,000 | 16,820 | 11,000 |
| Colo. | 4,000 | 4,000 | 4,280 | 2,800 |
| Utah | 11,800 | 9,700 | 19,060 | 12,120 |
| Wash. | 55,600 | 50,000 | 56,430 | 57,500 |
| Oreg. | 57,000 | 48,600 | 60,990 | 57,100 |
| Calif. | 4,100 | 4,000 | 3,890 | 4,000 |
| Other States[1] | 7,200 | 5,400 | 5,950 | 5,080 |
| U. S. Total | 426,540 | 402,300 | 436,800 | 381,320 |

* Revised. [1] Ark., Ga., Kans., Mont., Nebr., Okla., Tenn., Texas, and Wyo.

## Canners' Vegetable Stocks

The Association's Division of Statistics has compiled tables comparing canners' stocks and shipments of canned green and wax beans, beets, carrots, catsup, chili sauce, corn, tomatoes and tomato juice. Complete reports on these canned foods have been mailed by the Association to all canners packing these items.

The Canners League of California supplied the figures on California stocks of canned tomatoes and tomato juice, and for tomato catsup and chili sauce in tin and glass.

The following tables present canners' stocks and shipments for the products shown:

**Green and Wax Beans Stocks and Shipments**

| | 1946–47 | 1947–48 |
|---|---|---|
| | (*Cases—basis 24/2's*) | |
| Total stocks, July 1 | 1,453,000 | 241,000 |
| Shipments during June | 413,000 | 390,000 |
| Shipments, July 1 to July 1 | 17,210,000 | 14,303,000 |

**Canned Beets Stocks and Shipments (Shown in actual cases)**

| | May 1, 1948 | July 1, 1948 | Shipments May-June |
|---|---|---|---|
| East | 294,170 | 105,560 | 188,610 |
| Mid-West | 354,790 | 55,717 | 299,073 |
| West | 163,593 | 61,239 | 102,354 |
| Total | 812,553 | 222,516 | 590,037 |

**Canned Carrots Stocks and Shipments (Shown in actual cases)**

| | May 1, 1948 | July 1, 1948 | Shipments May-June |
|---|---|---|---|
| East | 40,536 | 4,504 | 36,032 |
| Mid-West | 50,498 | 31,923 | 18,575 |
| West | 106,176 | 30,977 | 75,199 |
| Total | 197,210 | 67,404 | 129,806 |

**Canned Tomato Stocks and Shipments**

| | 1946–47 | 1947–48 |
|---|---|---|
| | (*Cases—basis 24/2's*) | |
| Total stocks, July 1 | 483,000 | 2,656,000 |
| Shipments during June | 372,000 | 679,000 |
| Shipments, July 1 to July 1 | 23,374,000 | 25,536,000 |

**Canned Tomato Juice Stocks and Shipments**

| | 1946–47 | 1947–48 |
|---|---|---|
| | (*Cases—basis 24/2's*) | |
| Stocks, July 1 | 5,778,000 | 4,186,000 |
| Shipments during June | 586,000 | 1,535,000 |
| Shipments, July 1 to July 1 | 29,498,000 | 21,098,000 |

**Tomato Catsup Stocks and Shipments (Shown in actual cases)**

| | —Stocks— Apr. 1, 1948 | July 1, 1948 | Shipments Apr. 1 to July 1.1948 |
|---|---|---|---|
| Glass bottles: | | | |
| 8Z | * | * | * |
| 14Z | 5,417,439 | 3,141,980 | 2,275,459 |
| No. 10 tin | 672,255 | 407,882 | 264,373 |
| Misc. tin and glass | 36,782 | 22,672 | 14,110 |
| Total | 6,126,476 | 3,572,534 | 2,553,942 |

* Included under Miscellaneous tin and glass.

**Chili Sauce Stocks and Shipments (Shown in actual cases)**

| | —Stocks— Apr. 1, 1948 | July 1, 1948 | Shipments Apr. 1 to July 1, 1948 |
|---|---|---|---|
| 12Z glass | 1,339,011 | 703,820 | 635,191 |
| No. 10 tin | 61,455 | 44,880 | 16,575 |
| Misc. tin and glass | ..... | ..... | ..... |
| Total | 1,400,466 | 748,700 | 651,766 |

**Canned Corn Stocks and Shipments**

| | 1946–47 | 1947–48 |
|---|---|---|
| | (*Cases—basis 24/2's*) | |
| Canner stocks, July 1 | 797,000 | 536,000 |
| Shipments during June | 718,000 | 372,000 |
| Shipments, Aug. 1 to July 1 | 28,984,000 | 25,819,000 |

## Canned Baby Food Statistics

Details of the canned baby food supply, stock and shipment situation, as reported by the Association's Division of Statistics, are presented in the following table:

**Baby Food Supply, Stocks and Shipments**

| | 1947 | 1948 |
|---|---|---|
| | (*Thousands of dozens*) | |
| Canner stocks, Jan. 1 | 61,618 | 49,687 |
| Pack, Jan. through June | 32,390 | 48,989 |
| Supply | 94,003 | 98,676 |
| Canner stocks, July 1 | 50,666 | 36,204 |
| Canner shipments, June | * | 10,626 |
| Canner shipments, Jan. through June | 43,337 | 62,472 |

* Not available.

## N.C.A. Building Plans

*(Concluded from page 275)*

Pine-Steiner building has been made by the Western Subcommittee and the architect.

The present occupants will vacate the building about August 1, 1949, permitting time for the Association to put the property in condition to house its West Coast activities. The present lease of laboratory space at 500 Sansome Street expires November 14, 1949 and on office space at 461 Market Street, on February 28, 1950. In its full report to the Buildings Committee the Western Subcommittee presented the following detailed description of the newly acquired building:

"The building was erected in two parts as a telephone exchange, the first part being erected in 1905 and the second part in 1907. The building is of substantial, Type A construction with concrete foundations, brick walls, steel frame, and reinforced concrete floors. It has a 3-foot parapet wall above the roof. It is well lighted, having full windows on three sides of the building and, in addition, 6 windows on the fourth side (4 on the third floor and 2 on the second) above

a small adjacent dwelling. Additional light on the third floor is provided by two large skylights.

"Ceilings are high on all floors, the floor-to-floor heights being 15 feet 9 inches on the first floor, 14 feet 9 inches on the second floor, and a 16-foot minimum clearance on the third floor. The basement has a floor-to-floor height of 9 feet 10 inches and is lighted by windows on the Pine Street side. The basement space is now used for offices and cafeteria.

"The building was only half completed at the time of the earthquake in 1906 and, in the light of that experience, complete steel-frame construction was adopted, steel columns being erected inside the brick north wall to carry the steel floor girders."

## Invitations to Bid

QMC Offices—Quartermaster Corps, 111 East 16th Street, New York, N. Y.; Chicago Quartermaster Purchasing Office, 1819 West Pershing Road, Chicago 9, Ill.; Western Branch, Chicago Quartermaster Purchasing Office, Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration Building, Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The Army has invited sealed bids to furnish the following:

CANNED APPLES—8,000 dozen No. 2 and 4,024 dozen No. 10 cans. Bids due at Chicago under serial No. QM-11-183-49-16 by July 29.

EVAPORATED MILK—158,621 cases of 14½-ounce cans. Bids due at Chicago under serial No. QM-11-183-49-13 by August 4.

* CANNED BLACKBERRIES — 94,245 dozen No. 2 and 28,958 dozen No. 10, or 153,484 dozen No. 2 cans. Bids due at Oakland under serial No. QM-04-493-49-14 by August 10, only on blackberries produced from 1948 crop.

CANNED BLACKBERRIES—3,604 dozen No. 2 and 2,564 dozen No. 10, or 13,650 dozen No. 2 cans. Bids due at Oakland under serial No. QM-04-493-49-11 by August 10, only on blackberries produced from 1948 crop.

CANNED TOMATO PUREE — 17,620 dozen No. 2 and 5,771 dozen No. 10 cans. Bids due at Chicago under serial No. QM-11-183-48-884 by August 24.

The Veterans Administration has requested sealed bids to furnish the following:

CANNED TOMATOES—25,375 dozen No. 10 cans. Bids due under Invitation No. 14-S by August 2.

* In event sufficient acceptable bids are not received for blackberries *under export pack items only*, consideration will be given to alternative bids offered for loganberries or boysenberries, produced from 1948 crop.

CANNED TOMATO PUREE — 4,994 dozen No. 10 cans. Bids due under Invitation No. 14-S by August 2.

CANNED TOMATO CATSUP—1,698⅓ dozen No. 10 cans. Bids due under Invitation No. 15-S by August 2.

CANNED APRICOTS (h. unp.)—4,268 dozen No. 10 cans. Bids due under Invitation No. 17-S by August 4.

CANNED PEACHES (y.c. h.)—7,142 dozen No. 10 cans. Bids due under Invitation No. 18-S by August 6.

CANNED PEARS (Bartlett, h.)—11,325 dozen No. 10 cans. Bids due under Invitation No. 19-S by August 6.

CANNED CARROTS (sliced or diced)—6,936 dozen No. 10 cans. Bids due under Invitation No. 20-S by August 9.

DEHYDRATED ONIONS (sliced)—1,332½ dozen No. 10 cans. Bids due under Invitation No. 21-S by August 9.

CANNED PIMIENTO (whole)—4,734 dozen No. 2½ cans. Bids due under Invitation No. 22-S by August 11.

CANNED BLUEBERRIES—4,111½ dozen No. 10 cans. Bids due under Invitation No. 23-S by August 13.

CANNED BOYSENBERRIES — 5,046½ dozen No. 10 cans. Bids due under Invitation No. 23-S by August 13.

CANNED GRAPES (Muscat, seedless) 3,631½ dozen No. 10 cans. Bids due under Invitation No. 24-S by August 11.

CANNED GRAPES (Thompsons, seedless)—4,227½ dozen No. 10 cans. Bids due under Invitation No. 24-S by August 11.

### Canned Fruits, Diabetic

CANNED APRICOTS (diabetic, h. unp.)—5,638 dozen No. 2 cans. Bids due under Invitation No. 16-S by August 4.

CANNED PEACHES (diabetic, y.c. h.)—7,644 dozen No. 2 cans. Bids due under Invitation No. 16-S by August 4.

CANNED PEARS (diabetic, Bartlett, h.)—6,200 dozen No. 2 cans. Bids due under Invitation No. 16-S by August 4.

# PROCESSING

## USE OF CALCIUM SALTS IN THE CANNING OF APPLES

It has been learned informally that the use of calcium salts in preparation of apples for canning or freezing has been the subject of several inquiries made to the Federal Food and Drug Administration. The application of this method of reducing softening or breakdown in subsequent processing and distribution was described in a paper presented by Dr. Z. I. Kertesz at one of the Canning Problems Conferences at the January, 1948, N.C.A. Convention (INFORMATION LETTER No. 1170, Supplement, page 93, January 28, 1948).

In replying to such inquiries, the Food and Drug Administration has pointed out that calcium salts should not be so used if they would serve in any way to adulterate the product through incorporation of water, concealment of damage or inferiority, or in making the product appear to be better of or greater value than it is. Provided there is no such result, the Administration is not disposed to object to use of the method under proper conditions.

The maximum amount of added calcium salt remaining in the final product should be small enough to be properly described as a "trace"—of the order of 0.07 percent as anhydrous calcium chloride, or 0.026 percent as calcium. In all cases the calcium salt used should be of a kind and degree of purity suitable for use in foods.

Finally, the presence of added calcium salt should be indicated by a suitable label statement appearing in immediate proximity to the name of the product, wherever that appears on the label so conspicuously as to be easily seen under customary conditions of purchase. This label statement should name the particular calcium salt used, as for instance, "with added trace of calcium chloride." It would be permissible and perhaps preferable to state also the purpose of such addition, as for example, "with added trace of calcium chloride to retain firmness."

Although there has been considerable interest in possible use of this method, its status under the Food, Drug and Cosmetic Act has not been generally understood. The statement above may help to clarify this.

The earlier experimental work on this method employed calcium chloride, but it is reported that a number of other calcium salts have since been investigated from the standpoint of firming effect and flavor. Present indications are that calcium lactate may offer certain advantages over other salts, and it is generally available in a pharmaceutical grade of high purity.

# CONTAINERS

## Can Size Comments Sought

The Commodity Standards Division of the National Bureau of Standards reports that acceptances of the proposed revision to Simplified Practice Recommendation R155-40, Cans For Fruits and Vegetables, which the Bureau sent to the industry on July 13, are being received at a satisfactory rate. The Bureau has asked N.C.A., however, to urge canners to either send in an acceptance or their comments on the proposal. Copies of all comments will be furnished N.C.A. for the consideration of its Committee on Simplification of Containers. The proposed revision on R155-40 was developed by the Committee on Simplification of Containers following an industry-wide survey. It was approved by the Board of Directors at the Convention meeting in January.

# PUBLICITY

## Association Statistics Used in Special Annual Editions

Statistics compiled by the Association's Division of Statistics were generously used in three special publications issued recently by canning industry trade journals. These are *The 1948 Almanac* of *The Canning Trade; The Grocery Executives Edition* of *Chain Store Age* and *The Statistical Review and Yearbook Number* of *Western Canner and Packer.*

*The Canning Trade Almanac,* the 33rd annual compilation of canning industry statistics, laws, grades and other reference data, is 298 pages this year. In its contents it reproduces the fruit and vegetable pack statistics compiled by N.C.A. as well as statistics on stocks and shipments. Other Association material appearing in the Almanac are: Ten pages of label weight data prepared by N.C.A.; the Conference Committee recommendations on swell allowances; and one page is devoted to a listing of the Association presidents that have served since its founding in 1907.

*The Grocer's Manual* of *Chain Store Age* is the 15th annual edition of this special issue and this year constitutes 376 pages. About 30 of its pages are devoted to canned and glassed foods in separate sections dealing with vegetables, soups, meats, milk, fruits, fish, juices, baby foods, and specialities. The Division of Statistics assisted the publication with pack figures and other information while this editorial material was in preparation.

*The Annual Statistical Review and Yearbook Number* of *Western Canner and Packer* consists this year of 284 pages in eight parts. Parts 2, 5, 6, 7, 8 and 9 are devoted respectively to: Review of the Season, General Line Canned Foods, Canned Fruits, Fruit and Vegetable Juices, Canned Seasonal Vegetables, and Glass Packed Foods. In these several sections which include data on canned foods the publication made use of, and in some cases reproduced tables and other data prepared by, the N.C.A. Division of Statistics.

## Association Officers

**Pineapple Growers Association of Hawaii**

At the annual meeting of the Pineapple Growers Association of Hawaii, held recently in San Francisco, Calif., the following officers were elected for the fiscal year 1948-49:

President (reelected)—Elvon Musick, Los Angeles; 1st vice president—L. J. Taylor, Libby, McNeill & Libby, San Francisco; 2nd vice president—R. G. Bell, Balwin Packers, Ltd., Honolulu; 3rd vice president—G. R. Ward, San Francisco; 4th vice president—Dr. E. C. Auchter, Pineapple Research Institute, Honolulu; secretary (reelected)—C. L. Queen, San Francisco; and treasurer (reelected)—G. E. McDearmid, Libby, McNeill & Libby, San Francisco.

# RAW PRODUCTS

## WEED CONTROL FEATURED

### Journal Carries Article on Soil Treatment and Sprays

The May, 1948, issue of *Agricultural Chemicals* contains an article on "Soil Treatment vs. Contact Sprays in Weed Control of Corn and Cane," written by Dr. A. S. Crafts which the N.C.A. Raw Products Bureau recommends be read by canners or their technical men who are doing experimental work with herbicides.

Dr. Crafts reviews and evaluates a great deal of the experimental work already done, and now in progress, on the use of herbicides. He points out clearly the influence of soil type and rainfall on the performance of pre-emergence and post-emergence treatments and how these factors influence the success of one chemical in one part of the country and its apparent failure in another region.

The importance of seed bed preparation with respect to performance of pre-emergence treatments is discussed. Dr. Crafts proposes a new method of controlling weeds in corn, cane and other similar plant types, based upon his work in California and Puerto Rico. The article contains a number of citations which should also be of interest to technical men on canners' staffs.

*Agricultural Chemicals* is a monthly journal, whose editorial address is 254 West 31st St., New York, N. Y.

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